



American Homebrewers Association®

BIG BREW

May 6, 2023



RECIPE

Nearly Nirvana Pale Ale

The official recipe for Big Brew 2023, Nearly Nirvana Pale Ale, is a tried and true American pale ale developed by American Homebrewers Association member Chris P. Frey. Download a free bottle label and learn more about this beer's history and how to brew by scanning the QR code or visiting HomebrewersAssociation.org.



Yield: 5 US gal (18.9L)

ABV: 6.2%

IBU: 45

SRM: 6

OG: 1.060 (14.7°P)

FG: 1.013 (3.3°P)

Efficiency: 72%

Ingredients

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

Malts

- 11 lb. (4.99 kg) Rahr 2-row malt
- 8 oz. (227 g) Simpsons Crystal Light malt

Hops

- 1 oz. (28 g) Cascade whole hops @ 75m (16.6 IBUs)
- 1 oz. (28 g) Cascade whole hops @ 60m (16.0 IBUs)
- 1 oz. (28 g) Cascade whole hops @ 15m (8.0 IBUs)
- 1 oz. (28 g) Cascade whole hops @ 5m (3.2 IBUs)

Yeast

- Lallemant LalBrew BRY-97

Directions

Mash grains for 1 hour at 156–158°F (69–70°C). Mash out at 168°F (76°C) for 15 minutes. Boil 75 minutes, adding hops as indicated. Ferment at 66–70°F (19–21°C) for two weeks and then keg or bottle.

Extract Version

Steep Simpsons Crystal Light malt in 1 gal. (4 L) of water at 155°F (68°C) for 30 minutes. Remove grains and dissolve 6.25 lb. (2.8 kg) pale dried malt extract in the hot liquid. Top up to boil volume, bring to a boil, and proceed as above.



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